**Ricotta Pancakes**

**Season:** all!

**Serves:** 20 tastes

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| **Equipment:**Measuring cups and spoonsElectronic scalesSieve2 mixing bowls- 1 medium, 1 largeWhiskSmall saucepan2 measuring jugs2 non-stick frypans2 egg flip spatulasCovered pyrex dishServing platters and tongs | **Ingredients:**2 cups self-raising flour1 teaspoon baking powderPinch of salt1/3 cup caster sugar2 eggs, beaten250g ricotta cheese2 cups milk50g unsalted butter, meltedOil for frying |

**What to do:**

1. Sift flour, baking powder and salt into large mixing bowl. Add caster sugar. Whisk together until combined.
2. Add eggs to the medium bowl and whisk. Add ricotta cheese and milk and mix well. Melt butter, add to the batter and mix well.
3. Add wet ingredients to the dry and whisk until just combined and free of lumps.
4. Divide batter between 2 jugs. Heat both frypans over a medium heat and add a little oil. Pour batter into the pans (approximately 1 tablespoon per pancake). Cook about 3 pancakes at a time in each frypan.
5. Cook over a medium heat for around 3 minutes, until bubbles form on the top. Flip over and cook for a further 1-2 minutes.
6. Keep warm in the covered pyrex dish until all the mixture has been used. You may need to add a little extra oil between batches. Serve on platters.